

Derya A-nal Darilmaz

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

124
citations

1307594

7
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

165
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of inulin as a prebiotic supplement and the synbiotic interactions of probiotics to improve oxalate degrading activity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 121-131.	2.7	22
2	Acid-bile, antibiotic resistance and inhibitory properties of propionibacteria isolated from Turkish traditional home-made cheeses. <i>Anaerobe</i> , 2012, 18, 122-127.	2.1	20
3	Investigating Hydrophobicity and the Effect of Exopolysaccharide on Aggregation Properties of Dairy Propionibacteria Isolated from Turkish Homemade Cheeses. <i>Journal of Food Protection</i> , 2012, 75, 359-365.	1.7	17
4	Determination of the relationship between oxalate degradation and exopolysaccharide production by different <i>Lactobacillus</i> probiotic strains. <i>International Journal of Dairy Technology</i> , 2018, 71, 741-752.	2.8	13
5	Determination of the biosafety of potential probiotic <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> strains isolated from traditional white cheeses. <i>LWT - Food Science and Technology</i> , 2021, 148, 111741.	5.2	12
6	Research on Some Factors Influencing Acid and Exopolysaccharide Produced by Dairy Propionibacterium Strains Isolated from Traditional Homemade Turkish Cheeses. <i>Journal of Food Protection</i> , 2012, 75, 918-926.	1.7	10
7	Dairy propionibacterium strains with potential as biopreservatives against foodborne pathogens and their tolerance resistance properties. <i>European Food Research and Technology</i> , 2014, 238, 17-26.	3.3	8
8	Safety and metabolic characteristics of 17 <i>Enterococcus faecium</i> isolates. <i>Archives of Microbiology</i> , 2021, 203, 5683-5694.	2.2	8
9	Assessment of some metabolic activities and potential probiotic properties of eight <i>Enterococcus</i> bacteria isolated from white cheese microbiota. <i>Antonie Van Leeuwenhoek</i> , 2021, 114, 1259-1274.	1.7	6
10	Relationship between gastrointestinal tolerance and exopolysaccharide production of propionibacteria strains under different pH and bile conditions. <i>International Journal of Dairy Technology</i> , 2013, 66, 194-201.	2.8	5
11	Bile salt deconjugation activity of Propionibacterium strains and their cholesterol co-precipitation abilities. <i>International Journal of Dairy Technology</i> , 2019, 72, 551-558.	2.8	3